

# RECIPES TO Usher In Spring

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor



*Saucy Tomato Appetizer Mold, unique in zesty flavor, is equally exciting served as an appetizer or salad.*

## Rosy Ginger Sauce

Enhance sponge cake or ice cream with this rhubarb-strawberry sauce for a quick, yet sophisticated, spring dessert.

- 1 lb. fresh rhubarb
- 1 pt. fresh strawberries
- ½ cup sugar
- 2 teaspoons cornstarch
- ½ teaspoon ground allspice
- ½ cup sugar
- 2 tablespoons finely chopped preserved ginger

1. Cut rhubarb into ¾-in. slices (do not peel, if

tender). Rinse and slice strawberries.

2. Combine rhubarb and ½ cup sugar in a heavy saucepan; cover tightly and cook until rhubarb is tender, about 5 min.

3. Meanwhile, mix together cornstarch, allspice, and remaining ½ cup sugar. Stirring constantly, gradually add to rhubarb and cook until mixture boils and thickens slightly.

4. Add berries and ginger. Cook 2 to 3 min., stirring occasionally. Cool. About 3 cups sauce

## Saucy Tomato Appetizer Mold

- ½ cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 2 8-oz. cans tomato sauce
- 1 1-lb. can applesauce
- 2 tablespoons lemon juice
- ½ teaspoon crushed rosemary
- ¼ teaspoon ground allspice

1. Lightly oil a 1-qt. fancy mold with salad or cooking oil (not olive oil); set aside to drain.
2. Soften gelatin in the cold water in a small saucepan; set over low heat, stirring constantly, until gelatin is dissolved.
3. Blend remaining ingredients together and stir in the dissolved gelatin. Turn into the mold and chill until firm, about 3 hrs.
4. To serve, unmold onto a chilled crystal serving plate; if desired, set the plate in a shallow bowl of crushed ice. 1 qt. mold

**Note:** This mixture is a pleasant salad combination with the *Chicken-Crab Meat Casserole Rosemary*. Chill in eight ½-cup molds.

## Shrimp with Relish Embellishments

Set a bowl of *Marinated Shrimp* in the center of a serving tray; surround with short lengths of stuffed celery, overlapping slices of scored cucumber, and crisp crackers of assorted kinds and shapes. *Saucy Tomato Appetizer Mold* completes this appetizer service.

**Marinated Shrimp**—Marinate cooked fresh shrimp in an Italian-style salad dressing for at least 2 hrs. in refrigerator. Drain and transfer to a crystal bowl or arrange artistically around the appetizer mold.

**Blue Cheese Stuffing for Celery**—Thoroughly blend 3 oz. *Blue cheese*, crumbled, 2 tablespoons thick sour cream, ½ teaspoon grated onion, 1 teaspoon snipped parsley, and ¼ teaspoon *Worcestershire sauce*. Shortly before serving, generously fill 2-in. lengths of celery with the mixture. Sprinkle lightly with *paprika*.

**Creamy Olive Stuffing for Celery**—Beat 1 3-oz. pkg. cream cheese, softened, and 1 tablespoon milk together until fluffy. Blend in 2 tablespoons chopped *pimiento-stuffed olives*, 1 teaspoon onion juice, and ½ teaspoon seasoned salt. Fill 2-in. lengths of celery and garnish each with a stuffed olive slice.

(Continued on page 8)

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